



AOP Vin de Savoie - Apremont

“Le Roc”(name of the plot)

Grape variety : 100% Jacquère

Age of vineyards : 40 years

Yield : 50 hl/ha

Soil : clay-limestone

Grape harvesting : manual harvesting, sorting in the plot and in the cellar

Vinification : traditional stainless steel tank winemaking at 16°

Breeding : on lie for 8 months

Alcoholic grade : 12% vol

Tasting : bright yellow colour with green reflections, nose with notes of white flowers, citrus and hot stones. Refreshing mouth, round and mineral

Service temperature : 14°C

Recommended dishes : aperitif, crustaceans, shellfish and all cheeses

Aging : 2 to 5 years

